

slightly smaller than a hen's egg, but more elongated in form; they are covered with soft spines about a half inch in length, and are borne in clusters of varying size, but rarely containing more than ten or twelve fruits. The pericarp is not thick or tough, and to eat the fruit the basal end is usually torn off, exposing the aril, which with a slight pressure on the apical end of the fruit, slides into the mouth. The flavor is mildly subacid and somewhat vinous, pleasant, but rather lacking in character. An oblong flattened seed is enclosed by the aril." (Popenoe.) For distribution later.

PRUNUS CERASUS. (Amygdalaceae.) 34629. Cuttings of cherry from Prag, Bohemia. Presented by Dr. Bohumil Nemec, at the request of Dr. W. A. Orton, of this Bureau. "A cherry which bears uniformly two to four fruits on a single pedicel and from one flower." (Orton.) For distribution later.

PRUNUS SERRULATA. (Amygdalaceae.) 34610. Cuttings of a Japanese cherry from Kew, England. Presented by Dr. David Prain, Director, Royal Botanic Gardens. A yellow-flowered Japanese flowering cherry. For distribution later.

TRICHOSANTHES ANGUINA. (Cucurbitaceae.) 34512-513. Seeds of the snake gourd from Saharanpur, India. Presented by Mr. F. W. Popenoe, Altadena, Cal. This common Indian and Malayan cucumber-like vegetable, with long fruits up to 6 or 7 feet in length is attracting considerable attention at present in Australia under the name of "guada bean," and small packages of seed are selling for phenomenal prices. The young fruits served like French beans are described as delicious. For distribution later.

#### NOTES FROM FOREIGN CORRESPONDENTS.

KOREA. Numozu. Miss E. R. Scidmore writes under date of October 3 and 26: "I have your sample of beans. Please remember that I told you and also printed it 'that the people do not nearly know beans' when we can only bake them with pork and make them into the soup, all in connection with the money-making, epoch-making Manchurian bean. I will go into the Adzuki bean question at once. I know that the sweet bean paste, et id genus omnes, are not made from any meal. First 'catch' your bean, soak it all night, cook it 2 hours, strain, mash, work sugar in and use for stuffing of dumplings, add fish gelatine, cook a little and pour in a square box, cut in slabs and you have the yokanyou buy at Nikko, etc., etc.

"I am sure that our American black bean would be as good